



Department of General Services
Procurement Division
707 Third Street, 2nd Floor
West Sacramento, CA 95605-2811

State of California
CONTRACT NOTIFICATION
****MANDATORY****

CONTRACT NUMBER:	1-08-89-02
DESCRIPTION:	Potatoes, Dehydrated
CONTRACTOR(S):	Adolph, Inc.
CONTRACT TERM:	April 1, 2008 thru March 31, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Ashley Lockwood 916-375-4575 ashley.lockwood@dgs.ca.gov

original signed _____
Adrian Farley, Deputy Director

Effective Date: **April 1, 2008**

Contract (Mandatory) 1-08-89-02
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1. SCOPE

The State's contract with Adolph, Inc. to provide Potatoes, Dehydrated at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-02. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Potatoes, Dehydrated to the State.

The contract term is for 1 (one) year, and the State has the unilateral right to exercise options to extend the contract for an additional 1 (one) year or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment, Cost Sheets
All contract items are mandatory, there will be no exceptions.

3. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at pams@dgs.ca.gov.
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
 - State Department Name
 - Contact name
 - Telephone number
 - Mailing address
 - Facsimile number and e-mail address

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Email the required information to the following DGS billing code contacts:

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

4. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (You may click on "DGS Price Book" at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm> for current fees.)

5. CONTRACT ADMINISTRATION

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator:	Ashley Lockwood
Address:	DGS/Procurement Division 707 Third Street, 2 nd Floor, MS 201 West Sacramento, CA 95605
Telephone:	(916) 375-4575
Facsimile:	(916) 375-4439
E-Mail:	ashley.lockwood@dgs.ca.gov

Contract Administrator:	Chris Adolph
Company:	Adolph, Inc.
Address:	2339 Kern St. #310 Fresno, CA 93721
Telephone:	559-237-7056
Facsimile:	559-237-7058
E-Mail:	chris@adolphinc.com

6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues after five (5) working days should notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 5 days.

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7. PURCHASE EXECUTION

- A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: <http://www.dgs.ca.gov/osp> (select Standard Forms).
- B. All State agencies will submit executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 2nd Floor North
West Sacramento, CA 95605-2811

8. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information

The ordering information for each contractor is listed in #5, Contract Administrator section above.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor will then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65), which fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

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9. ORDER LIMITS

The minimum order shall be **200 lbs.** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

10. ORDER ACKNOWLEDGEMENT

The contractor will provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement will include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

11. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

12. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

13. CONTRACTOR REPORTING REQUIREMENTS

The supplier is required to submit a detailed usage report every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. A sample of this report is attached. These reports will be due on the 5th day of the month report is due. The report must be done in an Excel spreadsheet, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date

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4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

In addition you must total each PO, each Institution, and a grand total for the complete quarter. Invoice copies or list of purchase orders will not fulfill this requirement.

Invoice copies or list of purchase orders will not fulfill this requirement.

14. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

17. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

18. SHIPPED ORDERS

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference www.nmfta.org for information) (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

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All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:
<http://www.documents.dgs.ca.gov/pd/modellang/GPIT0407.pdf>.

19. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

20. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

21. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

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22. SPECIFICATIONS

The offered products must be in accordance with the attached bid specifications:

8915-08BS-001 dated 2/8/2008 All Line Items

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

23. PRESERVATION, PACKAGING, AND PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the Contractor to the receiving activity for storage. Shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

24. PAYMENT

Payment terms for this contract are as follows:

Contractor	Terms
Adolph, Inc.	½% ; 10 Days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than thirty (30) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

25. PRICES

Prices will be **firm fixed** for the duration of the contract.

26. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

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27. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the Contractor in the event of an emergency.

28. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. An extension to this contract, will zero quantities with respect to the dollar value plus 40% mentioned above. The Contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date.

The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less than 20% is expended, the contract may be extended, with the Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

29. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

This contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

30. EMERGENCY EXTENSION OPTION

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of an Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

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31. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should you need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
Adolph, Inc.	54-2122532

32. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractors are listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #
Adolph, Inc.	34872

33. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

34. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

35. ATTACHMENTS

- Contract Pricing
- State Specifications
8915-08BS-001 dated 2/8/2008 All Line Items
- Nutritional Facts
- Kosher Certificates (if applicable)

Contract (Mandatory) 1-08-89-2
Cost Sheets

Item	Unit	Commodity #	Description	Price
(1)	LB	8915-913-0002-5	Diced, 40# bag	\$ 1.025
		Manufacturer:	Idaho Pacific	
		Brand Offered:	Redmond	
		Product Code:	410	
		Quantity per Case:	40 lbs.	
		This product is Kosher Certified		
(2)	LB	8915-913-0004-9	Instant Flakes, 40# bag	\$ 0.815
		Manufacturer:	Idaho Pacific	
		Brand Offered:	Redmond	
		Product Code:	101	
		Quantity per Case:	40 lbs.	
		This product is Kosher Certified		
(3)	LB	8915-913-0003-7	Sliced, 25# bag	\$ 1.025
		Manufacturer:	Idaho Pacific	
		Brand Offered:	Redmond	
		Product Code:	510	
		Quantity per Case:	25 lbs.	
		This product is Kosher Certified		
(4)	LB	8915-913-0005-0	Shredded, 25# bag	\$ 1.060
		Manufacturer:	Idaho Pacific	
		Brand Offered:	Redmond	
		Product Code:	620	
		Quantity per Case:	25 lbs.	
		This product is Kosher Certified		



STATE OF CALIFORNIA

Bid Specification

8915-08BS-001

Potatoes, White, Dehydrated

1.0 SCOPE

This bid specification establishes requirements for dehydrated white potatoes packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

- 3.1 The product types shall include the following:

TYPE	STYLE	SIZES	OPTIONS
I	Diced, Peeled, Uncooked	3/8" x 3/8" x 1/8"	-----
II	Flake, Instant, Mashed, Peeled Precooked, Rapid Rehydrating	-----	Sulfiting Agents
III	Sliced, Peeled, Uncooked	1/8" thick round random cut	-----
IV	Shredded, Uncooked	-----	-----

- 3.2 The dehydrated potatoes shall be prepared from clean, sound, white to pale yellow-fleshed potato pieces or whole potatoes.
- 3.3 The dehydrated white potatoes shall be free from foreign material such as, but not limited to, dirt, glass, wood, paint, filth, insects, metal, etc.
- 3.4 All additives and optional ingredients used in the preparation of the product shall be of Food Chemicals codex purity.
- 3.5 The dehydrated white potatoes shall have a shelf life of at least 12 months from date of production/packaging.
- 3.6 The dehydrated white potatoes shall not have any specific defect or combination of defects which materially affects the appearance, edibility, storage, or shipping quality of the product.
 - 3.6.1 **Types I, III, and IV.** Each individual sample unit of 100 grams shall contain not more than 3.0 grams of fused pieces. Fused pieces is defined as more than two pieces that do not separate with slight thumbnail pressure.
 - 3.6.2 **Type I Diced.** Each individual sample unit of 100 grams of product shall contain not more than 3.0 grams of dices containing black, dark brown, or orange

(scorched) discoloration(s) greater than 1.6 mm (1/16 inch) in any dimension. Peel shall be classified as a defect. No sample shall contain more than 5 defects greater than 6.35 mm (1/4 inch) in any dimension.

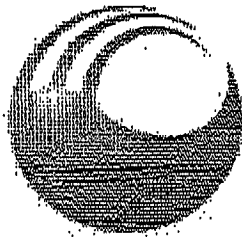
- 3.6.3 **Type II Mashed.** Each individual sample unit of 100 grams of product shall contain not more than 20 total pieces of peel, black, dark brown, or orange (scorched) specks and the average of all sample units shall not exceed 15 peel, black, dark brown, or orange (scorched) specks measuring over 1.6 mm (1/16 inch) in any dimension. Peel shall be classified as a defect.
- 3.6.4 **Type III Sliced.** Each individual sample unit of 100 grams of product shall contain not more than 20 black, dark brown, or orange (scorched) discoloration(s) greater than 6.35 mm (1/4 inch) in any dimension and the average of all sample units shall not exceed 15 black, dark brown, or orange (scorched) defects(s). Peel shall be classified as a defect.
- 3.6.5 **Type IV Shredded.** Each individual sample unit of 100 grams shall contain not more than 3.0 grams of shreds containing black, dark brown, or orange (scorched) discoloration(s) greater than 3.2 mm (1/8 inch) in any dimension.
- 3.7 The rehydrated or prepared potatoes shall have a good flavor and odor typical for the type and style of potatoes. The product shall be free from objectionable or foreign flavor or odor (e.g., sour, musty, rancid, scorched, etc.).
- 3.8 The rehydrated or prepared potatoes shall have a mealy texture typical of prepared potatoes. The prepared mashed potatoes shall have a consistency typical of mashed potatoes.
- 3.9 The rehydrated or prepared potatoes shall have a good, typical, cooked potato color ranging from white to pale yellow. The color shall be bright and free from gray or brown colors.

4.0 ANALYTICAL REQUIREMENTS

- 4.1 The dehydrated white potatoes shall meet the following analytical requirements:

Requirements	Tolerance	Test Method*
Moisture	Shall not exceed 9.0 percent	934.06 (first paragraph) and paragraph 6.3.4 of the CID.
Reducing Sugar	Shall not exceed 4.0 percent Calculated as percent invert sugar, dry weight basis.	906.03 or 923.09 and paragraph 6.3.3 of the CID.
NON-SULFITED POTATOES		
Sulfite Content	Shall not exceed 10 (ppm) Calculated as sulfur dioxide.	990.28, 990.29

* Analyzed using the following Official Methods of Analysis of the AOAC International methods and as detailed in the USDA CID A-A-20032F dated December 20, 2002.



GLOBALFOODSINC

Product #101

Nutrition Facts

Serving Size 1/2 cup (27 g)

Servings Per Container about 671

Amount Per Serving	
Calories 90	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	1%
Total Carbohydrate 21g	7%
Dietary Fiber 2g	8%
Sugars 1g	
Protein 2g	
Vitamin A 0% Vitamin C 40%	
Calcium 0% Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your caloric needs.	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

5435 South Durango Drive

Las Vegas, NV 89113

PH: (800) 787-8775

Fax: (702) 877-1163



GLOBALFOODSINC

Product # 415 Potato Dices

Nutrition Facts

Serving Size 1 oz. (27 g)

Servings Per Container about 42

Amount Per Serving

Calories 98

Calories from Fat 2

% Daily Value*

Total Fat 0.2g 0%

Saturated Fat 0.1g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 21mg 1%

Total Carbohydrate 22g 7%

Dietary Fiber 2g 8%

Sugars 1g

Protein 2g

Vitamin A 0% Vitamin C 14%

Calcium 1% Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

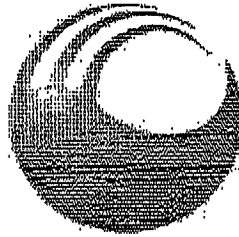
Fat 9 Carbohydrate 4 Protein 4

5435 South Durango Drive

Las Vegas, NV 89113

PH: (800) 787-8775

Fax: (702) 877-1163



GLOBALFOODSINC

Product # 500 Potato Slices

Nutrition Facts

Serving Size 1 oz. (27 g)

Servings Per Container about 420

Amount Per Serving

Calories 98

Calories from Fat 2

% Daily Value*

Total Fat 0.2g 0%

Saturated Fat 0.1g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 21mg 1%

Total Carbohydrate 22g 7%

Dietary Fiber 2g 8%

Sugars 1g

Protein 2g

Vitamin A 0% Vitamin C 14%

Calcium 1% Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Sat Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:

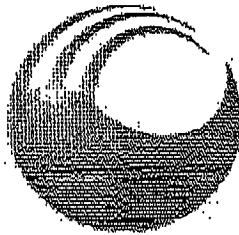
Fat 9 Carbohydrate 4 Protein 4

5435 South Durango Drive

Las Vegas, NV 89113

PH: (800) 787-8775

Fax: (702) 877-1163



GLOBAL FOODS INC

Product #620 Hashbrowns

Nutrition Facts

Serving Size 3 tbsp (14g) 1/2 cup Prepared

Amount Per Serving			
Calories 60		Calories from Fat 10	
		% Daily Value*	
Total Fat	0g		2%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	120mg		5%
Total Carbohydrate	11g		4%
Dietary Fiber	1g		4%
Sugars	0g		
Protein	1g		
Vitamin A 0% Vitamin C 6%			
Calcium 2% Iron 2%			
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9	Carbohydrate 4	Protein 4	

Las Vegas, NV 89113

PH: (800) 787-8775

Fax: (702) 877-1163



Orthodox Union

Letter of Certification

Union of Orthodox Jewish Congregations of America
קהילת איחוד האורח'ק

November 27, 2007

This is to certify that the following product(s) prepared by

Idaho Pacific Corporation, P.O. Box 478, Ririe, ID 83443

at the following facility(ies) are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Idaho Pacific Corp.-Center, Center, CO

Idaho Pacific Corp.-Ririe, Ririe, ID

Product Name	UKD-ID	Status	Certification Requirements
Brand: Chef Masters Classics			
• 650 Complete Instant Hash Brown Potatoes Seasoned	OUV3-4B11B83	Pareve	U Symbol required.
• 901 Complete Mashed Potatoes	OUUD3-3F32E40	Dairy	U-D Symbol required.
• 905 Complete Mashed Potatoes with Vitamin C	OUUD3-C46A4BE	Dairy	U-D Symbol required.
• 910 Complete Mashed Potatoes with Extra Butter	OUUD3-7D88EDD	Dairy	U-D Symbol required.
• 915 Complete Mashed Potatoes with Skins	OUUD3-75BECFC	Dairy	U-D Symbol required.
• 920 Complete Mashed Potatoes with Lumps	OUUD3-56734F3	Dairy	U-D Symbol required.
• Seasoned Hash Brown Potatoes	OUV3-051DE3B	Pareve	U Symbol required.
Brand: Idaho Pacific			
• #187 Dehydrated Potato Flake	OUV2-9161906	Pareve	Symbol not required.

The date code is 070603C. Pallet No. 30. Lab tech A 8. 25 bags were on the pallet.

Placing the OU logo on products not listed above constitutes an unauthorized use of the OU symbol, which is a federally registered trademark.

Rabbi Menachem Genack, Rabbinic Administrator, CEO

This certification is valid through 11/30/2008

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Orthodox Union

Letter of Certification

Union of Orthodox Jewish Congregations of America
אגודת קהילות היהודים האורתודוקסים באמריקה

November 27, 2007

Idaho Pacific Corporation (continued)

This is to certify that the following product(s) prepared by this company at the facility(ies) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: Idaho Pacific (continued)			
• #345 Mashed Potato Agglomerates	OUD3-SBBED2A	Dairy	①-D Symbol required.
• #346 Mashed Potato Agglomerates Plus	OUD3-1F420DB	Dairy	①-D Symbol required.
• Chef Masters Complete Instant Mashed Potatoes	OUD3-AC70FA7	Dairy	①-D Symbol required.
• Complete Instant Mashed Potatoes	OUD3-A2216ED	Dairy	①-D Symbol required.
• Complete Instant Mashed Potatoes W/Vit C Added	OUD3-727C78F	Dairy	①-D Symbol required.
• Diced Potatoes	OUV3-DCB154D	Pareve	① Symbol required.
• Fine Potato Flour	OUV3-EAE1A5E	Pareve	① Symbol required.
• Granular Potato Flour	OUV3-A9CABA1	Pareve	① Symbol required.
• Hashbrown Potatoes	OUV3-DSFD692	Pareve	① Symbol required.
• Instant Mashed Potatoes W/Vit C Added	OUV3-CA9E203	Pareve	① Symbol required.
• Mashed Potato Mix W/Nat & Art Flavors	OUD3-F2C0300	Dairy	①-D Symbol required.

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Rabbi Menachem Genack, Rabbinic Administrator, CEO

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Union of Orthodox Jewish Congregations of America
התאחדות קהילות היהודים באמריקה

November 27, 2007

Idaho Pacific Corporation (continued)

This is to certify that the following product(s) prepared by this company at the facility(ies) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: Idaho Pacific (continued)			
• Potato Flakes	OUV3-3274194	Pareve	Ⓢ Symbol required.
• Potato Flakes	OUV4-51DE407	Pareve	Certified when bulk shipped in OU approved carriers.
• Potato Flakes Seasoned Complete	OUUD3-5BDE677	Dairy	Ⓢ-D Symbol required.
• Potato Flour	OUV3-F22596C	Pareve	Ⓢ Symbol required.
• Potato Granules	OUV3-7789B7C	Pareve	Ⓢ Symbol required.
• Potato Slices	OUV3-15A7EE1	Pareve	Ⓢ Symbol required.
• Regular Instant Mashed Potatoes	OUV3-6A2EF9B	Pareve	Ⓢ Symbol required.
• Seasoned Chef Masters Comp. Instant Mashed Potatoes	OUUD3-B2AD646	Dairy	Ⓢ-D Symbol required.
Brand: Idaho Pacific Corp.			
• Potato Peels	OUV3-12E6B51	Pareve	Ⓢ Symbol required.

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Menachem Genack

Rabbi Menachem Genack, Rabbinic Administrator, CEO

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